

Recipe

Ragda-Pattice

By

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Ingredients

For Ragda:

- Dry white peas - 200grams
- Tomatoes - 200 grams
- Turmeric powder - 1/2-tsp.
- Garam masala - 1 tbsp.
- Red chili powder - 2-tsp.
- Green chili paste - 2-tsp.
- Oil - 2 tbsp.

- Salt - as per taste

For Pattice:

- Green peas - 300 grams
- Green chili paste - 2-tsp.
- Bread - 6 slice
- Mango powder - 1 tsp.
- Cilantro leaves -1-cup
- Sugar - ½ tsp.
- Salt for taste
- Oil for roasting
- Sev

For the topping:

- Chutney
- Mint cilantro chutney
- Tamarind-date chutney
- Cilantro leaves - ½ cup

Preparation

For Pattice:

1. Boil peas in a pressure cooker and mash them.
2. Add squeezed bread, paste, mango powder, cilantro leaves, sugar and salt.
3. Mix well and make patties.
4. Roast on a griddle till brown on both the sides by adding little oil.

For the topping:

1. Arrange patties in a plate and pour ragda.
2. Spread chutney, mint cilantro chutney and tamarind- date chutney.
3. Sprinkle some chopped cilantro leaves and sev.

Serves

3 Persons.

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Hare Rama Hare Rama Rama Rama Hare Hare